

Perez, Susan

From: N_Udono@mopas.co.jp
Sent: Tuesday, April 30, 2002 3:53 AM
To: vsp@cdc.gov
Subject: Corrective Action

April 30th, 2002

CDC/Vessel Sanitation Program
1850 Eller Drive-Suite 101
Ft. Lauderdale, FL 33316
U.S.A.

Dear Sir:

The following actions have been taken to correct each of the deficiencies noted during the inspection of Nippon Maru on April 9, 2002, at port of Honolulu.

1. Potable Water

*Ensure that bunkered water is chlorinated to at least 2.0PPM. Record the correct

Chlorine level hourly.

Recommend that someone from the Nippon maru staff responsible for the potable water system operation and monitoring attend the VSP Training seminar for updating their knowledge of all of the New operational requirements.

Corrective Action:

Our understanding is that potable water system operation and monitoring is of great importance in VSP2000.

Therefore, we have scheduled to make Nippon maru staff responsible for it attend the VSP training Seminar at Florida this summer.

2. Bars-General

*The spray arms in two of the glass washers were not properly aligned.

Corrective Action: The spray arms in two of the glass washers will be repaired to be properly aligned.

3. Pool bar

*Non-easily exposed piping and wiring was noted in this area.

Corrective Action: It's difficult to shield exposed piping and wiring, so we'll maintain it in good repair and keep clean as possible as we can.

4. Dining Room

*At end of service, cantaloupe and watermelon cubes were at 8?-11? on buffet display.

Corrective Action: We'll maintain cold foods at 5? and below at end of service on buffet display, using the blast chiller or smaller containers to maintain proper temperature.

5. Dining Room

*Silverware for passengers was being dispensed in uncovered plastic baskets.

Corrective Action: We'll improve Eating utensils dispensed in covered plastic baskets to be protected from contamination.

6. Galley-Dishwashing

*Ensure monitoring of final sanitizing rinse temperature is done correctly.

Utensil surface temperature measurement should be done only in the final sanitizing rinse spray. Current method included running thermometer through entire machine where the higher temperatures of wash and rinse were influencing the measured temperature.

Corrective Action: We'll do monitoring of final sanitizing rinse temperature correctly in compliance with VSP Operation manual 2000, installing the thermometer to check the actual final rinse temperature or using other method.

7. Galley-Dishwashing

*Plastic beverage dispenser nozzles had not been disassembled for cleaning and were soiled with old beverage residue.

Corrective Action: Plastic beverage dispenser nozzles will be fully disassembled and cleaned and sanitized thoroughly daily. We'll be introducing the operational manual in regard to this point.

8. Galley-Dishwashing

*Large cutting board was scored and surface was becoming difficult to clean.

Corrective Action: Large cutting board which was scored and surface was

becoming difficult to clean was discarded,
and now we use smooth and free of breaks one.

9. Galley -Hot Galley

*Several dry cabinet latching handles were becoming loose creating
difficult to clean seams where they join the door.

Corrective Action: Those latching handles were repaired correctly. They
are
maintained in good repair and in clean condition.

10. Galley-Hot Galley

*Large wire whisk hanging in clean utensil storage near kettles had food
soil on it.

Corrective Action: We had reminded Food handling crew that Food-contact
surfaces of equipment and utensils shall be clean
to sight and touch.

11. Galley-Hot Galley

*A difficult to clean gap between cooking surface and adjacent counter
was
noted on right side of flat top grill.

Corrective Action: We'll take measures to comply with VSP 7.4.2.2.6 at
docking on next January.

12. Galley-Hot Galley

*Some old food soil was noted in gap on right side of flat top grill.

Corrective Action: We'll take measures to comply with VSP 7.5.5.1.3 at
docking on next January.

13. Provisions-Vegetable Prep.

*A waste receptacle was not located at handwashing station.

Corrective Action: A waste receptacle was placed at handwashing station.

14. Provisions-Vegetable Prep.

*Food soil was found on several plastic bins on the clean storage shelf.

Corrective Action: We'll be introducing the operational manual and
self-inspection measures.

15. Provisions-Cold Rooms.

*Difficult to clean exposed cabling and piping were noted in all cold
rooms
and freezers. Torn insulation was noted on piping.
Meat freezer had a condensate line spilling on shelf and deck.

Corrective Action: It's difficult to shield exposed piping and wiring,
so

we'll maintain it in good repair
and keep clean as possible as we can.

16. Provisions- Cold rooms

*Decorative block ice was noted stored adjacent to food in several locations in freezers.

Corrective Action: We did remove this decorative block ice to the lobby of cold room to be protected from contamination.

17. Garbage room

*Painted wooden shelving was noted in garbage storage cold room.

Corrective Action: Painted wooden shelving was discarded.

18. Crew Mess-dishwashing

*Grout used for creating sanitary coving for deck/bulkhead seam has been damaged along top edge creating a difficult to clean area.

Corrective Action: Damaged grout along top edge creating a difficult to clean area was improved correctly. And Grout used for creating sanitary coving for deck/bulkhead seam will be maintained in good repair and keep clean.

Sincerely,

Nozomu Udonon

General Manager, Hotel Department
Mitsui O.S.K. Passenger Line